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SEC. 2. That the physicians authorized to be appointed under the provisions of this ordinance shall receive a salary of \$15 per month, payable out of the appropriation for personal service heretofore made on account of the bureau of health, for the fiscal year ending November 30, 1916.

Dairies—Permit Required. (Ord. 31473, Mar. 1, 1916.)

SECTION 1. After April 1, 1916, it shall be unlawful to maintain, within the corporate limits of the city of Portland, any dairy where more than two cows are kept without obtaining a permit therefor.

SEC. 2. No permit shall be granted for the maintenance of a dairy except upon the application of the owner or occupant of the premises proposed to be used for dairy purposes, and only after notice of such application is given and a hearing thereon is had as provided by this ordinance.

SEC. 3. Each such application shall be filed with the city auditor and shall set forth the location of the land whereon the dairy is to be maintained, a description of said land, and the maximum number of cows to be kept.

SEC. 4. At the time of filing such application, or before, the applicant shall post a notice of said application in two conspicuous positions on the premises to be used as a dairy, so that the same may be clearly read from a street or highway abutting thereon. Said notice shall state the name of the applicant filing said application, the description and location of the premises to be used as a dairy, and the maximum number of cows to be kept therein. Said applicant shall at the same time serve a copy of said notice upon the owner or agent of the owner, if either can be found, or, if neither can be found, then upon the occupant of each dwelling house within 100 feet of the lot lines, if on platted property, or within 200 feet of any part of the building to be used as a dairy barn if on unplatted property; and said applicant shall at the time of filing said application make and file an affidavit with the city auditor that he has posted and served said notices as provided and shall set out in said affidavit the name and post-office address of each person served.

SEC. 5. At the next regular meeting of the city council after the expiration of 10 days from the filing of such application the council shall hear the applicant and all persons interested in the matter of such application, and shall either grant or refuse such permit. Hearing and action on such application may be continued to any subsequent meeting.

SEC. 6. Any person violating any of the provisions of this ordinance shall, upon conviction thereof in the municipal court, be punished by a fine not exceeding \$100, or by imprisonment in the municipal jail for a period not exceeding 30 days, or by both such fine and imprisonment, and each day that such violation continues shall be deemed a separate offense.

SEC. 7. In the event that any applicant for a permit under this ordinance shall practice any fraud upon the council by withholding or misrepresenting any material fact the council reserves the right to cancel any such permit.

SEC. 8. That ordinance No. 30869 of the city of Portland, entitled "An ordinance prohibiting the use of certain buildings for a dairy without a license, prescribing the manner of applying for and granting such licenses, and providing a penalty for violations," passed by the council September 8, 1916, be, and the same is hereby, repealed.

**Meat—Inspection of—Slaughtering and Slaughterhouses—Sanitary Regulation.
(Ord. 31461, Feb. 28, 1916.)**

SECTION 1. *Definitions.*—Wherever, in this ordinance, the following words, names, or terms are used, they shall be construed as follows, unless otherwise specifically indicated:

Animals shall include cattle, calves, sheep, swine, and goats.

Bureau of health shall mean the bureau of health of the city of Portland.

Carcass shall apply to the slaughtered body of any animal subject to the provisions of this ordinance.

House mark means the mark, stamp, or brand of an official establishment for use on the carcasses, parts of carcasses, and meat of animals slaughtered in such official establishment.

Inspected and condemned shall mean that the carcass, parts of carcass, and meat so marked are unfit for food and shall be destroyed for food purposes.

Inspected and passed shall mean that the carcass, parts of carcass, and meat so marked have been inspected and passed for food under this ordinance.

Inspector shall mean a meat inspector of the bureau of health of the city of Portland.

Mark shall include mark, stamp, and brand.

Official establishment shall mean any establishment engaged in the business of slaughtering animals at which inspection is maintained under this ordinance and at which more than five animals are slaughtered per week.

Person shall include persons, firms, and corporations.

Primal parts shall mean the usual sections and cuts of the dressed carcass, commonly known in the trade, such as sides, quarters, shoulders, hams, backs, bellies, etc., and beef tongues, beef livers, beef tails, before they have been cut, shredded, or otherwise subdivided, preliminary to use in the manufacture of meat food products.

Meat product shall mean any edible part of the carcass of any cattle, sheep, swine, or goat which is not manufactured, cured, smoked, processed, or otherwise treated.

Meat food product shall mean any article of food or any article which enters into the composition of food for human consumption, which is derived or prepared, in whole or in part, from any portion of the carcass of any cattle, sheep, swine, or goat, if such portion is all or a considerable and definite portion of the article, except such articles as organotherapeutic substances, meat juice, meat extract, and the like, which are only for medicinal purposes and are advertised only to the medical profession.

SEC. 2. *Unlawful to slaughter within city limits.*—It shall be unlawful for any person to kill or slaughter or cause to be killed or slaughtered within the limits of the city of Portland any animal or animals the flesh of which is to be sold or offered for sale or intended for consumption; and it shall be unlawful to erect, maintain, or use within the limits of the city of Portland any house, shed, building, structure, yard, block, or inclosure or other building or place as a slaughterhouse or for the purpose of slaughtering animals.

SEC. 3. *Exemption by Federal inspection.*—Establishments and carcasses inspected by the Bureau of Animal Industry of the United States Department of Agriculture are exempt from the provisions of this ordinance respecting sanitation of slaughterhouses, ante mortem and post-mortem inspection of carcasses, disposal of diseased carcasses, and organs, and the tanking thereof, so long as such establishments and carcasses are subject to regulations and restrictions the same or substantially the same as the provisions hereof above referred to. Should inspection by said Bureau of Animal Industry be withdrawn from such establishments and the carcasses emanating therefrom or should the regulations of said bureau be changed so that they differ substantially from the provisions hereof, such establishments in the State of Oregon, regardless of territorial location, shall become subject to the provisions of this ordinance applicable to slaughtering establishments outside of the city and within 1 mile of its boundaries, known as official establishments herein.

SEC. 4. *Unlawful to have certain meat.*—It shall be unlawful to sell, have, keep, or expose for sale for human food or have in possession, any carcass or part thereof which is required to be condemned under section 13 of this ordinance.

SEC. 5. *Unlawful to have unmarked meat.*—It shall be unlawful for any person to sell, keep, or expose for sale or have in possession any carcass or part thereof upon each primal part of which there has not been placed an inspector's mark showing that the

same has been inspected and passed for food purposes by the Bureau of Animal Industry of the United States Department of Agriculture, or by the city of Portland, or in lieu of an inspector's mark, the house mark of the official establishment in which said animal was killed. Possession only of any carcass or part thereof not marked as required herein shall not be deemed a violation of this ordinance if immediately upon the receipt thereof the person receiving it shall notify the bureau of health.

SEC. 6. *Permits for slaughterhouses.*—The owner or operator of any establishment outside of the city of Portland, and within 1 mile from its boundaries, who wishes to engage in the business of slaughtering animals for consumption in the city of Portland, shall make application to the bureau of health for a permit so to do: *Provided, however,* That any person engaged in the business of slaughtering who does not slaughter more than five animals per week need not apply for or obtain said permit. The application must be in writing and shall contain:

- (a) The name and business address of the applicant;
- (b) The location of the establishment;
- (c) Such other information as may be required by the chief of the bureau of health;
- (d) An agreement by the applicant to allow the inspection, condemnation and disposal of animals and carcasses in accordance with the requirements of the ordinances of the city of Portland;
- (e) An agreement by the applicant to faithfully comply with the ordinances of the city of Portland respecting the construction and sanitation of the establishment, corrals and pens, the examination, inspection, condemnation, and disposal of all animals, carcasses, and parts thereof. Blank application forms shall be furnished by the bureau of health upon request.

When such application is filed with the bureau of health, the chief of the bureau shall cause said establishment to be examined, and if the same shall be found to comply with the provisions of this ordinance relative to the construction, equipment, and cleanliness of such establishment, he shall issue a permit and assign to such establishment a house mark of such size and design as he may approve, being careful to prevent the use of a design which may be confused with another previously approved, or with the inspector's mark. Such permits shall be issued free of charge and renewed annually in January. In case of change of ownership or change of location of any establishment already having inspection, a new application shall be made.

SEC. 7. *Sanitation of slaughterhouses.*—Establishments to which permits have been issued as herein provided, shall be kept in a sanitary condition and shall conform strictly to the following requirements: *Provided, however,* That subdivisions 1, 2, 3, and 4 of this section shall not become effective until three months after the passage of this ordinance:

(1) All slaughtering floors shall be water-tight, of nonabsorbent material, and so constructed as to be readily flushed and drained.

(2) All rooms, except the coolers and cellars, shall have at least 1 square foot of window space to every 8 square feet of floor space.

(3) The side walls of all killing rooms, when not constructed of brick, stone, or concrete, or smooth-matched lumber, well painted, shall be covered with nonabsorbent material to a height of 6 feet above the floor.

(4) Ceilings, walls, and pillars of slaughterhouses shall be painted some light color.

(5) All rooms, except the cooler, shall be screened with a screen sufficiently fine to keep out flies.

(6) All trucks, trays, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and other tools, and all utensils, machinery, and vehicles used in moving, handling, cutting, chopping, mixing, canning, or other process, shall be thoroughly cleaned daily.

(7) The managers of establishments must require employees to be cleanly. The aprons, smocks, or other outer clothing worn by employees who handle meat or meat

food products shall be of a material that is readily cleansed and made sanitary, and only clean garments shall be worn. Persons who handle meat or meat food products shall be required to keep their hands clean, and they shall be required also to pay particular attention to the cleanliness of their boots and shoes.

(8) Persons affected with tuberculosis or any other communicable disease shall not be employed in any of the departments of official establishments where carcasses are dressed and meat is handled or meat food products are prepared; and every person employed in any of such establishments shall have a certificate of health obtained from some reputable physician licensed to practice in the State of Oregon, and such certificate shall be exhibited upon demand to any inspector or to any other official of the bureau of health. Such certificate shall state in effect that the physician issuing the same has examined the person named therein, stating the date of such examination, and that he is free from tuberculosis and any other communicable disease. A new certificate must be obtained upon the expiration of one year from the date of examination. If any employee of any of such establishments is suspected of being affected with tuberculosis or other communicable disease, notwithstanding such certificate of health, the inspector shall immediately report the name of such person to the manager of the establishment and to the chief of the bureau of health.

(9) All water-closets, toilet rooms and dressing rooms shall be entirely separated from compartments in which carcasses are dressed or meat products or meat food products are cured, stored, packed, handled, or prepared. They shall be conveniently located, sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running hot and cold water, individual towels, etc. They shall be properly lighted, suitably ventilated, and kept in a sanitary condition.

(10) The rooms or compartments in which meat products or meat food products are prepared, cured, stored, packed, or otherwise handled shall be free from odors from toilet rooms, catch basins, casing departments, tank rooms, hide cellars, etc., and shall be kept free from flies and other vermin by screening or other methods. All rooms or compartments shall be provided with cuspidors of such shape as not readily to upset and of such material and construction as to be readily disinfected, and employees who expectorate shall be required to use them.

(11) Stock pens shall be separated by a tight partition from all rooms where meats are handled or stored. Such pens shall be well drained and kept clean. If a horse stable is maintained in the same building, the intervening partition shall be of tight, sound construction.

(12) All blood, offal, manure, etc., shall be removed from the region of the slaughterhouse daily, and either burned, buried, or otherwise disposed of. Tanks for blood and offal shall be made of nonabsorbent material, and shall be kept covered with a tight-fitting cover. If offal be used for feed, it shall be cooked and not fed within 200 feet of killing rooms, or any room where meats are handled or stored.

(13) Dogs shall not be allowed to enter any room or place where meats are slaughtered, stored, or handled.

(14) No use incompatible with proper sanitation shall be made of any part of the premises on which such establishment is located. All yards, fences, pens, chutes, alleys, etc., belonging to the premises of such establishments, whether they are used or not, shall be maintained in a sanitary condition and no nuisance shall be allowed in the establishment or on its premises.

(15) Butchers who dress or handle diseased carcasses or parts shall cleanse their hands of all grease and then immerse them in a disinfectant and rinse them in clear water before dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be sterilized either in boiling water or by immersion in a disinfectant, followed by rinsing in clear water. Separate sanitary trucks, etc., which are appropriately and distinctively marked, shall be furnished for handling

diseased carcasses and parts. Following the slaughter of any animal affected with an infectious disease, a stop shall be made until the implements have been cleansed and disinfected, unless other clean implements are provided.

(16) The bureau of health shall furnish implements for use in dissecting, incising, or examining diseased carcasses or unsound parts, and shall employ the same means for disinfecting implements, hands, etc., as are prescribed for employees of the establishment.

(17) Due care shall be taken to prevent meat products and meat-food products from falling on the floor; and in the event of their having so fallen, they shall be condemned or the soiled portions removed and condemned. When meat products or meat-food products are being emptied into tanks, some device, such as a metal funnel, shall be used.

(18) Carcasses shall not be inflated with air from the mouth, and no inflation of carcasses, except by mechanical means, shall be allowed. Carcasses shall not be dressed with skewers, knives, etc., that have been held in the mouth. Skewers shall be cleaned before being used again. Spitting on whetstones or steels when sharpening knives shall not be allowed.

(19) Only good, clean, and wholesome water and ice shall be used in the preparation of carcasses, parts of carcasses, meat products, or meat-food products, and the supply thereof shall be subject to the approval of the bureau of health.

(20) Wagons or cars in which meat products or meat-food products are transported shall be kept in a clean and sanitary condition. The wagons used in transporting loose meat products between official establishments shall be so closed and covered that the contents shall be kept clean.

(21) Skins and hides from animals condemned for tuberculosis or any other disease infectious to men but showing no outward appearance of disease, may be removed (except as provided in section 13, subdivision 2) for tanning or other uses in the arts, when disinfected as follows: Each skin and hide must be immersed for not less than five minutes in a 5 per cent solution of liquor cresolis composition (compositus), or a 5 per cent solution of carbolic acid, or a 1 to 1,000 solution of bichloride of mercury.

SEC. 8. *Ante-mortem inspection.*—(1) Except as herein otherwise provided, no animal shall be slaughtered at an official establishment until the same has been examined and inspected by an inspector. Satisfactory facilities shall be provided for conducting examinations and inspection and for separating and holding apart from passed animals those marked "Suspect."

(2) All animals suspected of being affected with any disease or conditions which, under this ordinance, would probably cause their condemnation in whole or in part when slaughtered shall be marked with the word "Suspect." All such animals, except as hereinafter provided, shall be set apart and slaughtered separately from other animals at an official establishment.

(3) Animals which have been marked "Suspect" for pregnancy or for having recently given birth to young, and which have not been exposed to any infectious or contagious disease, and vaccine animals with unhealed lesions accompanied by fever and which have not been exposed to any other infectious or contagious disease, are not required to be slaughtered, but before any such animal is released the mark shall be removed by an inspector, who shall report his action to the bureau of health.

(4) If any pathological condition is suspected in which the question of temperature is important, such as Texas fever, hog cholera, anthrax, pneumonia, blackleg, or septicemia, the exact temperature shall be taken. Due consideration, however, shall be given to the fact that extremely high temperature may be found in otherwise normal hogs when subjected to exercise or excitement, and a similar condition may obtain to a less degree among other classes of animals.

(5) Animals commonly termed "downers," or crippled animals, shall be marked before slaughter for the purpose of identification at the time of slaughter, and shall be passed upon in accordance with this ordinance.

SEC. 9. *Post-mortem inspection.*—Upon the slaughter of any animal and the dissection of the carcass thereof, the head, tongue, tail, thymus gland, all viscera, and all parts and blood used in the preparation of meat products or meat food products shall be retained in such a manner as to preserve their identity until they and the carcass and the parts thereof of such animal have been inspected and passed or condemned as provided herein. Suitable racks or metal receptacles shall be provided for retaining such parts.

(2) Carcasses and parts thereof found to be sound, healthful, wholesome, and fit for human food shall be passed and marked "Inspected and passed," or an abbreviation thereof, together with the number of the inspector by whom the same was inspected.

(3) Should any lesion or disease or other condition that would render the meat or any organ unfit for food purposes be found on post-mortem examination, the carcass, part, or organ shall be marked immediately with a tag bearing the word "Retained." Carcasses which have been so marked shall not be washed or trimmed unless such washing or trimming is authorized by the inspector.

(4) Retained carcasses shall be subjected to a final inspection, and immediately after this is completed each carcass or part thereof which is found to be unfit for human food shall be marked "Inspected and condemned." If, however, upon final inspection the carcass or part thereof is found to be wholesome and fit for human food, the inspector shall remove the "Retained" tag and mark such carcass or part thereof "Inspected and passed."

SEC. 10. *Time of slaughter.*—Slaughtering of animals and the preparation of meat food products at official establishments shall be done within reasonable hours. Slaughtering shall not commence until the bureau of health, or an inspector thereof, has been given at least five hours' notice of the time fixed therefor. If an inspector does not appear at such official establishment at the time designated, ante-mortem and post-mortem inspection may be dispensed with, slaughtering may proceed, and, in lieu of the inspector's mark, the manager of such establishment shall cause to be placed on each primal part of each animal so slaughtered the house mark of the establishment in which the animal was killed. The house mark upon any carcass or part thereof shall signify that the manager of the establishment has examined, or has caused to be examined, each and every part of such carcass and that he verily believes that the same is not diseased and is fit and wholesome for human food, and that the animal would have passed both the ante-mortem and post-mortem inspections if such inspections had been made. Willful misuse of any such house mark by the placing thereof upon a carcass known to the manager or any of the employees of such establishment to be diseased, unsound, unhealthful, or otherwise unfit for human food, or by using such house mark in lieu of the inspector's mark in cases other than as in this section provided, shall be sufficient to cause the revocation and cancellation of the permit issued to the establishment to which such house mark belongs.

SEC. 11. *Refusal and revocation of permit.*—The chief of the bureau of health shall revoke any permit issued by virtue of this ordinance if the person to whom such permit was issued does not comply with the provisions of this ordinance.

SEC. 12. *Inspection of carcasses prepared outside of official establishment.*—The carcasses of all animals which are not slaughtered in an official establishment or under Federal inspection as hereinbefore provided shall be brought to such places as may be selected by the chief of the bureau of health and shall there be inspected. Such carcasses shall have attached thereto a card setting forth the name and address of the shipper and the place where the animals were slaughtered.

Calves shall have the liver, navel, and kidneys attached to the carcass by their natural attachments.

Sheep and goats shall have at least the liver and kidneys attached to the carcass by their natural attachments.

Hogs may be shipped without the internal organs, but the body lymphatic glands must not be removed.

If, upon inspection, any of such carcasses and the parts thereof be found free from disease and otherwise sound, healthful, wholesome, and fit for human food, the inspector shall place upon each primal part thereof a stamp with the words "Inspected and passed" thereon, or an abbreviation thereof, together with the number of the inspector. Such carcass, when so stamped, shall be admitted to the city for the purpose of sale therein.

If any part of any such carcass be found to be diseased, unwholesome, unhealthful, or otherwise unfit for human food, such carcass shall be marked by the inspector with a stamp containing the words "inspected and condemned," and the whole of such carcass shall thereupon be destroyed for food purposes under the direction of the bureau of health and as provided by section 16 hereof.

SEC. 13. Disposal of diseased carcasses and organs.—(1) The carcass or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named below shall be disposed of according to the subdivision of this section pertaining to the disease or condition.

(2) All carcasses showing lesions of anthrax or charbon, regardless of the extent of the disease, and including the hide, hoofs, horns, viscera, fat, blood, and all other portions of the animal, shall be condemned and immediately incinerated. The killing bed upon which the animal was slaughtered shall be disinfected with a 10 per cent solution of formalin, and all knives, saws, cleavers, and other instruments which have come in contact with the carcass shall be treated as provided in section 7, subdivision 15, before being used upon another carcass.

(3) Carcasses of animals showing lesions of blackleg shall be condemned.

(4) Carcasses of animals affected with hemorrhagic septicemia shall be condemned.

(5) Carcasses showing lesions of pyemia or septicemia shall be condemned.

(6) Carcasses of vaccine animals mentioned under section 8, subdivision 3, shall be condemned.

(7) Carcasses of animals which showed symptoms of rabies before slaughter shall be condemned.

(8) Carcasses of animals which showed symptoms of tetanus before slaughter shall be condemned.

(9) Carcasses of animals affected with malignant epizootic catarrh and showing generalized inflammation of the mucous membranes shall be condemned.

(10) Paragraph 1. The carcasses of all hogs marked as suspects on ante-mortem inspection shall be given careful post-mortem inspection, and if it appears that they are affected with either acute hog cholera or swine plague, they shall be condemned.

Paragraph 2. Carcasses of hogs which show acute and characteristic lesions of either hog cholera or swine plague in any organ or tissue, other than the kidneys or lymph glands, shall be condemned. Inasmuch as lesions resembling lesions of hog cholera or swine plague occur in the kidneys and lymph glands of hogs not affected with either hog cholera or swine plague, carcasses of hogs in the kidneys or lymph glands of which appear any lesions resembling lesions of either hog cholera or swine plague shall be carefully further inspected for corroborative lesions. On such further inspection—

(a) If the carcass shows such lesions in the kidneys or in the lymph glands or in both, accompanied by characteristic lesions in some other organ or tissue, then all

lesions shall be regarded as those of hog cholera or swine plague, and the carcass shall be condemned.

(b) If the carcass shows in any organ or tissue, other than the kidneys or lymph glands, lesions of either hog cholera or swine plague which are slight and limited in extent it shall be passed for sterilization in accordance with section 17.

(c) If the carcass shows no indication of either hog cholera or swine plague in any organ or tissue other than the kidneys or lymph glands it shall be passed for food, unless some other provision of this ordinance requires a different disposal.

(11) Paragraph 1. Carcasses of animals showing generalized actinomycosis shall be condemned.

Paragraph 2. Carcasses of animals in a well-nourished condition showing uncomplicated localized actinomycotic lesions may be passed after the infected organs or parts have been removed and condemned, except as provided in paragraph 3 of this subdivision.

Paragraph 3. Heads affected with actinomycosis (lumpy jaw), including the tongue, shall be condemned, except that when the disease of the jaw is slight, strictly localized, and without suppuration, fistulous tracts, or lymph-gland involvement, the tongue, if free from disease, may be passed.

(12) When the lesions of caseous lymph-adenitis are limited to the superficial lymphatic glands or to a few nodules in an organ, involving also the adjacent lymphatic glands, and the carcass is well nourished, the meat may be passed after the affected parts are removed and condemned. If extensive lesions, with or without pleuritic adhesions, are found in the lungs, or if several of the visceral organs contain caseous nodules and the carcass is emaciated, it shall be condemned.

(13) Paragraph 1. The following principles are declared for guidance in passing on carcasses affected with tuberculosis:

Principle a. The fundamental thought is that meat should not be used for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle, or if it is impregnated with toxic substances of tuberculosis or associated septic infections.

Principle b. On the other hand, if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood, or by other means, to the muscles or to parts that may be eaten with the muscles, and if the animal is well nourished and is in good condition, there is no proof, even reason to suspect, that the flesh is unwholesome.

Principle c. Evidences of generalized tuberculosis are to be sought in such distribution and number of tuberculous lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization are the presence of numerous uniformly distributed tubercles throughout both lungs, also tubercles in the spleen, kidneys, bones, joints, and sexual glands, and in the lymphatic glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected.

Principle d. By localized tuberculosis is understood tuberculosis limited to a single or several parts or organs of the body without evidence of recent invasion of numerous bacilli into the systemic circulation.

Paragraph 2. The following rules shall govern the disposal of tuberculous meat:

Rule a. The entire carcass shall be condemned—

(a) When it was observed before the animal was killed that it was suffering with fever.

(b) When there is a tuberculous or other cachexia, as shown by anemia and emaciation.

(c) When the lesions of tuberculosis are generalized, as shown by their presence not only at the usual seats of primary infection, but also in parts of the carcass or the

organs that may be reached by the bacilli or tuberculosis only when they are carried in the systemic circulation. Tuberculous lesions in any two of the following mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculous lesions in the digestive or respiratory tracts, including the lymphatic glands connected therewith: Spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, brain, or spinal cord or their membranes. Numerous uniformly distributed tubercles throughout both lungs also afford evidence of generalization.

(d) When the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joints, or in the body lymphatic glands, as a result of draining the muscle, bones, or joints.

(e) When the lesions are extensive in one or both body cavities.

(f) When the lesions are multiple, acute, and actively progressive.

(Evidence of active progress consists in signs of acute inflammation about the lesions or of liquefaction necrosis or the presence of young tubercles.)

Rule b. An organ or part of a carcass shall be condemned under any of the following conditions:

(a) When it contains lesions of tuberculosis.

(b) When the lesion is immediately adjacent to the flesh, as in the case of tuberculosis of the parietal pleura or peritoneum, not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.

(c) When it has been contaminated by tuberculous material, through contact with the floor, a soiled knife, or otherwise.

(d) Heads showing lesions of tuberculosis shall be condemned, except that when the heads of hogs are from carcasses passed for food or for sterilization and the lesions are slight, are calcified or encapsulated, and are confined to lymph glands in which not more than two glands are involved, the head may be passed for sterilization after the diseased tissues have been removed and condemned.

(e) An organ shall be condemned when the corresponding lymphatic gland is tuberculous.

Rule c. The carcass, if the tuberculous lesions are limited to a single or several parts or organs of the body (except as noted in rule a), without evidence of recent invasion of tubercle bacilli into the systemic circulation, shall be passed after the parts containing the localized lesions are removed and condemned in accordance with rule b.

Rule d. Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed (rule c), but not so severe nor so numerous as the lesions described for carcasses to be condemned (rule a), may be rendered into lard or tallow or otherwise sterilized in accordance with section 17, if the distribution of the lesion is such that all parts containing tuberculous lesions can be removed.

(14) Carcasses showing lesions to warrant the diagnosis of Texas fever shall be condemned.

(15) Carcasses of sheep affected with parasitic icterehematuria shall be condemned.

(16) Carcasses of animals affected with mange or scab, in advanced stages, or showing emaciation or extension of the inflammation to the flesh, shall be condemned. When the disease is slight the carcass may be passed.

(17) Paragraph 1. (a) Carcasses of cattle (including the viscera) infested with tapeworm cysts known as cysticerene (*cysticercus*) bovis shall be condemned if the infection is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the palm of the hand.

(b) Carcasses of cattle showing a slight infestation, that is, not to exceed 10 cysts, as determined by a careful examination of the heart, muscles of mastication, tongue, diaphragm and its pillars, and of portions of the carcass rendered visible by the process of dressing may be passed for food after removal and condemnation of the cysts,

with the surrounding tissues, provided the carcasses and parts, appropriately identified by retained tags, are held in cold storage or pickle for not less than 21 days under conditions which will insure proper preservation: *And provided, further*, That if the temperature at which such carcasses and parts are held in cold storage does not exceed 15° F., the period of retention may be reduced to six days. Carcasses which show no cysts except in the heart may be passed for food after retention in cold storage or pickle as above provided, irrespective of the number of cysts in the heart.

(c) Carcasses of cattle showing a moderate infestation, that is, a greater number of cysts than mentioned in clause (b), but which are not so extensively infested as indicated in clause (a), may be passed for sterilization. In case such carcasses are not sterilized as required by section 17, they shall be condemned.

(d) The inspection for cysticorns (*cysticercus*) *bovis* may be omitted in the case of calves under six weeks old.

Paragraph 2. Carcasses of animals found infested with gid bladder worms (*coenurus cerebralis*, *multiceps socialis*) may be passed after condemnation of the infected organ (brain, spinal cord).

Paragraph 3. Carcasses or parts of carcasses found infested with the hydatid cyst (*echinococcus*) may be passed after condemnation of the infected parts or organs.

(18) All carcasses of animals so infected that consumption of the meat or meat-food products thereof may give rise to meat poisoning shall be condemned. This section covers all carcasses showing signs of—

(a) Acute inflammation of the lungs, pleura, pericardium, peritoneum, or meninges.

(b) Septicemia or pyemia, whether puerperal, traumatic, or without any evident cause.

(c) Severe hemorrhagic or gangrenous enteritis or gastritis.

(d) Acute diffuse metritis or mammitis.

(e) Polyarthrititis.

(f) Phlebitis of the umbilical veins.

(g) Traumatic pericarditis.

(h) Any other inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymphatic glands, and diffuse redness of the skin, either singly or in combination.

Immediately after the slaughter of any animal so diseased the premises and implements used must be thoroughly disinfected as prescribed elsewhere in this ordinance. The part of any carcass coming into contact with the carcass or any part of the carcass of any animal covered by this section, other than those affected with the disease mentioned in (a) above, or with the place where such animal was slaughtered, or with the implements used in the slaughter, before thorough disinfection of such place and implement has been accomplished, or with any other contaminated object shall be condemned; in case the contaminated part is not removed from the carcass within two hours after such contact, the whole carcass shall be condemned.

(19) Carcasses showing any degree of icterus with a perenchymatous degeneration of organs, the result of infection or intoxication, and those which show an intense yellow or greenish yellow discoloration without evidence of infection or intoxication, shall be condemned. Carcasses affected with icterus, the result of conditions other than those before stated in this subdivision, but which lose such discoloration on chilling, shall be passed for food, while those which do not lose such discoloration may be passed for sterilization. No carcass affected with icterus may be passed for food or for sterilization unless the final inspection thereof is completed under natural light.

(20) Carcasses which give off the odor of urine or a strong sexual odor shall be condemned.

(21) Hogs affected with urticaria (diamond skin disease), tinea tonsurans, demodex folliculorum, or erythema may be passed after detaching and condemning the skin, if the carcass is otherwise fit for food.

(22) Carcasses of animals showing any disease such as generalized melanose (melanosis), pseudo leukemia, etc., which affects the system of the animals shall be condemned.

(23) Any organ or part of a carcass which is badly bruised or which is affected with tumors, malignant or benign, abscesses, suppurating sores, or liver flukes, shall be condemned, but when the lesions are so extensive as to affect the whole carcass, the whole carcass shall be condemned.

(24) Carcasses of animals too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serious infiltration of the muscles, shall be condemned.

(25) Carcasses of animals showing symptoms of milk fever or railroad sickness at the time of slaughtering shall be condemned, as the flesh of such animals is frequently darker in color and more watery than is natural, and the present view of pathology of at least the first disease suggests autointoxication.

(26) Carcasses of animals in advanced stages of pregnancy (showing signs of parturition), also carcasses of animals which have within 10 days given birth to young and in which there is no evidence of septic infection, may be passed for sterilization; otherwise, they shall be condemned.

(27) Paragraph 1. Carcasses of calves, pigs, kids, and lambs too immature to produce wholesome meat shall be condemned. Such carcasses shall be considered too immature to produce wholesome meat if (a) the meat has the appearance of being water-soaked, is loose, flabby, tears easily, and can be perforated with the fingers; or (b) its color is grayish red; or (c) good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serous infiltrates or small edematous patches are sometimes present between the muscles; or (d) the tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow or grayish red, tough, and intermixed with islands of fat.

Paragraph 2. All unborn and stillborn animals shall be condemned.

(28) In all cases where carcasses showing localized lesions of disease are passed for food or for sterilization, the diseased parts shall be removed before the "retained" tag is taken from the carcass, and such parts shall be condemned.

(29) Hogs which have been allowed to pass into the scalding vat alive, or have been suffocated in other ways, shall be condemned.

(30) All animals that die in abattoir pens and those in a dying condition before slaughter shall be condemned. In conveying to the tank animals which have died in the pens of the establishment, they shall not be allowed to pass through compartments in which food products are prepared. No dead animals shall be brought into an establishment for rendering from outside the premises of said establishment unless permission is first obtained from the bureau of health.

(31) When a portion of a carcass is to be condemned on account of slight bruises, the bruised portion shall be removed immediately and tanked, and the remainder of the carcass shall be marked "inspected and passed." When desired, a retaining room may be provided in one part of the cooler for the retention of such carcasses until after they are chilled, when the bruised portion may be removed.

(32) Portions of intestines that show evidences of infestation with esophagostoma or other nodular affection shall be condemned.

(33) Hog carcasses found before evisceration has taken place to be affected with an infectious or contagious disease, including tuberculosis, shall not be eviscerated at the regular killing bed or bench, but shall be taken, separate from other carcasses, to the retaining room or other specially prepared place and there opened and examined.

SEC. 15. *Speedy disposal of condemned carcasses.*—Condemned carcasses shall not be allowed to accumulate, but shall be removed and denatured as provided in section 16, subdivision 5, or tanked within a reasonable time after condemnation.

SEC. 16. *Tanks and tanking.*—All tanks and equipment used for rendering and preparing edible products shall be in compartments separate from those used for rendering inedible products, and there shall be no connections by means of pipes or otherwise between the tanks or compartments containing inedible products and those containing edible products. The foregoing requirement shall not go into effect until three months after the passage of this ordinance.

All condemned carcasses or parts of carcasses, meat products, and meat food products shall be disposed of as follows:

(1) After the lower opening and draw-off valves of the tank have been securely sealed by an inspector and the condemned carcasses or parts of carcasses or meat food products are placed therein in his presence, the upper openings shall be likewise securely sealed by such inspector, whose duty it shall be then to see that a sufficient force of steam (not less than 40 pounds, producing a temperature of 288° F.), is turned into the tanks and maintained a sufficient time (not less than six hours) effectually to render the contents unfit for any edible product. Wire and lead seals will be provided without cost by the bureau of health for the sealing of tanks. Proprietors of establishments shall equip all tanks used for condemned products so that they may be securely sealed in the manner above specified.

(2) A sufficient quantity of coloring matter or other substance to be designated by the bureau of health shall be used in connection with the rendering of all condemned carcasses, parts of carcasses, meats, meat products or meat food products, to destroy them effectually for food purposes.

(3) The seals of tanks containing condemned meats or tankage thereof shall be broken only by an employee of the bureau of health, and such employee shall supervise the drawing off of contents of such tanks and the marking of the tallow and grease as inedible.

(4) If the establishment refuses or fails to treat or tank condemned carcasses, parts of carcasses, meat products or meat food products, as required by this ordinance, the inspector in charge shall report the fact to the bureau of health in order that inspection may be withdrawn from such establishment.

(5) Any meat or meat food products condemned at establishments which have no facilities for tanking, shall in the presence of an inspector, be freely slashed with a knife, and then denatured with kerosene or other prescribed agent, and then removed from the establishment; or the inspector shall require such meat products or meat food products to be destroyed by incineration, under his supervision.

SEC. 17. *Sterilization.*—(1) Carcasses and parts of carcasses passed for sterilization may be rendered into lard or tallow, provided, that such rendering is done in the following manner: The lower opening of the tank shall first be securely sealed by a bureau employee, then the carcasses or parts shall be placed in the tank in his presence, after which the upper opening shall be securely sealed by such employee, who shall then see that a sufficient force of steam is turned into the tank. Such carcasses and parts shall be cooked at a temperature not lower than 220° F., for a time sufficient to render them effectually into lard or tallow.

(2) Establishments not equipped with steaming tanks for rendering carcasses and parts into lard or tallow as provided in subdivision 1 of this section may render such carcasses or parts in open kettles under the direct supervision of an employee of the bureau of health. Such rendering shall be done at a temperature, and for a time sufficient to render the carcasses and parts effectually into lard or tallow, and shall be done only during the regular hours of work. Carcasses and parts passed for sterilization and which are not rendered into lard or tallow may be utilized for food purposes pro-

vided they are first sterilized by methods, and handled and marked in a manner approved by the chief of the bureau.

(3) Any carcasses or parts prepared for food purposes in compliance with subdivision 2 of this section, whether canned or placed in other approved container or not shall be plainly marked "prepared from meat passed for sterilization."

SEC. 18. *Right of appeal.*—(1) If the manager of any official establishment or any shipper, owner or agent of the owner, of a carcass, as provided in section 12 hereof, feels aggrieved by the decision of an inspector in condemning a carcass, such manager or shipper may appeal from such decision to the chief of the bureau of health by filing in the office of said bureau, a written appeal specifying the name and address of the appellant, the grounds of the appeal, the decision of the inspector, his name and number, and the date and place on and at which the decision was made. The chief of the bureau of health shall forthwith and in a summary manner, investigate the merits of said appeal permitting the appellant to be heard. The chief of the bureau upon such investigation may sustain, reverse, or modify the decision appealed from.

(2) The decision of the chief of the bureau of health shall be final and conclusive unless within 24 hours thereafter, excluding Sundays and holidays, the manager, shipper, owner, or agent of the owner, of a carcass shall file with the auditor of the city of Portland an appeal to the council, paying therefor a fee of \$2.50. Such appeal shall be in writing, and shall contain the name and address of the appellant, the name and number of the inspector from whose decision the appeal is taken, the date and place on and at which the decision appealed from was made, the grounds of such appeal, and the determination of the chief of the bureau of health. Upon the filing of any such appeal the council will investigate the merits thereof at the earliest opportunity, giving the aggrieved parties an opportunity of being heard. The findings of the council shall be final and conclusive, and shall forthwith be enforced. If the council determine that the appeal is well taken, it may direct a refund of the fee paid for filing such appeal.

(3) Pending any such appeal, the carcass of the animal concerning which such appeal is taken shall be kept separate and apart from others under the supervision of the inspector, so that it may be disposed of in accordance with the final determination of the appeal.

SEC. 19. *Inspectors.*—The commissioner in charge of the bureau of health shall appoint a chief meat inspector and two meat inspectors whose salaries shall be fixed by ordinance, and such other inspectors as said commissioner may wish who shall serve without salary. All inspectors shall be graduate veterinarians from a college recognized by the United States Department of Agriculture, and shall have had at least two year's experience in the practice of their profession.

SEC. 20. *Inspectors' badges.*—Each inspector of the bureau of health engaged in inspection under this ordinance will be furnished with a numbered badge which shall be worn on the outer clothing while in the performance of his official duties, and which shall not be allowed to leave his possession. The number of his badge shall correspond with the number of the stamp which he uses to mark carcasses.

SEC. 21. *Powers of inspectors.*—It shall be the duty of inspectors, and they are hereby authorized and empowered, for the purpose of enforcing the provisions of this ordinance, to enter any place where the carcass or part thereof of any animal mentioned in this ordinance may be kept, stored, held, exposed, or offered for sale.

SEC. 22. *Unlawful to resist inspectors.*—It shall be unlawful for any person or persons willfully to resist, obstruct, abuse, or interfere with any inspector engaged in the execution of his duties as such inspector.

SEC. 23. *Possession of marks, etc.*—(1) It shall be unlawful for any person, except the inspectors herein provided for, to have in possession, keep, or use any mark provided for or used by inspectors for marking any article herein required to be marked by an inspector.

(2) It shall be unlawful for any person to have in possession, keep, make, or use any mark having thereon any device or words similar in character or import to the marks provided for or used by inspectors for marking such articles.

(3) It shall be unlawful for any person, except the owner of an official establishment to which a particular house mark belongs, or the duly authorized agents and employees of such owner, to have in possession, keep, or use any house mark belonging to or used by such official establishment for marking any article herein required to be marked by such official establishment.

(4) It shall be unlawful for any person to have in possession, keep or use any mark having thereon any device or words similar in character or import to the marks belonging to or used by official establishments for marking such articles.

SEC. 24. *Possession as for sale.*—The fact that any animal be in any stockyard or slaughterhouse pen subject to the inspection of the city of Portland shall be considered sufficient evidence that the same is to be slaughtered and exposed for sale, and the fact that the carcasses of any animals or any part thereof are found in any public or private market place, dressed and prepared as such meats usually are prepared for the market, shall be deemed as sufficient evidence that the same are on sale, and no animal or part thereof that has been examined and condemned by an inspector shall be held, sold, or offered for sale for human food in any market in this city.

SEC. 25. *Bribery.*—It shall be considered a violation of this ordinance, punishable by a fine of not more than \$300 or by imprisonment in the city jail for a period of not to exceed six months, or both, for each and every offense, and also by instant dismissal on conviction, for any inspector or other employee of the bureau of health to receive or accept from any person engaged in the sale of meat products or meat food products in the city of Portland or any person engaged in the business of slaughtering animals and the preparation of the carcasses thereof for consumption in the city of Portland, any gift, money, or thing of value given with any purpose or intent whatsoever.

SEC. 26. *Penalties.*—Any person violating any of the provisions of this ordinance (except section 25, violation of which shall be punished as therein provided) shall, upon conviction thereof, be punished by a fine of not more than \$200 or by imprisonment not more than 30 days, or by both such fine and imprisonment, for each and every offense.

SEC. 27. *Rules and regulations.*—The commissioner of the city of Portland in charge of the bureau of health shall, from time to time, make such rules and regulations as are necessary for the efficient execution of this ordinance.

SEC. 28. *Repeal.*—Paragraph 1 of section 29 of ordinance No. 13885, entitled "An ordinance to define the duties of the city physician and of the health officer; to protect the public health and to prevent the spread of contagious and infectious diseases," approved by the mayor, April 7, 1904, and ordinance No. 29063, entitled "An ordinance regulating the slaughtering of animals and the sale of carcasses and parts thereof, which are intended for consumption in the city of Portland, provideng a penalty for the violation thereof, and repealing all ordinances and parts of ordinances in conflict therewith," passed by the council on June 10, 1914, and all ordinances and parts of ordinances in conflict herewith, be, and the same are hereby, repealed.